Winter Menu

lebanese please

SMALL PLATES

SIGNATURE DIPS

artisan-crafted in small batches and served with pitta bread.

vegan

Hummus 10

chickpea puree, tahini and extra virgin olive oil, prepared daily to create an exceptionally smooth, refined finish. ✤

Baba Ghannouj 11

smoked in-house aubergine dip with tahini, pomegranate and virgin olive oil. ✤

Muhammara 12

fire roasted red pepper dip with walnuts, pistachio and cashews, house-made with a rich, and indulgent finish. ✤ 🥜

Tabbouli 12

vegan

[lebanese classic] refreshing parsley and tomato salad, with lemon juice and virgin olive oil. [add pomegranates +2]

Fatoush 12

vegan

mixed leaf salad & seasonal veggies, with lebanese pomegranate dressing and crispy pita croutons. 🌾✤

Sea Bass Canapés 14

4 pcs

[seasons' special] a reimagined take on a classic – delicate sea bass in sautéed onion & tahini, in crispy croustades, topped with pine nuts and crispy onions. 🥜✤🌾

Falafel 13

veggie 4 pcs

spiced veggie & chickpea croquettes, with mixed pickles and tahini sauce. [vegan available] ✤🥛

Patata Harra 12

vegan

crispy cubes of lebanese potatoes, flam·béed with our house chilli salsa and garlic-herb mix - the perfect companion to any mezze or main.

Cherried Croquettes * 15

4 pcs

invented in-house, lamb kibbeh croquettes topped with amaretto cherry jam, on a bed of tahini yogurt and toasted almonds. 🥛✤🥜🌾

Slow-Cooked Bon Bons * 15

4 pcs

24-hour braised beef short rib, crafted into crispy bites with aromatic gravy and a charred onion-garlic emulsion. Inspired by the depth and warmth of traditional lebanese roasts. 🌼🌾🥚

Pumpkin Kibbeh * 14

vegan 4 pcs

delicious croquettes made with pumpkin purée, stuffed with seasoned spinach, walnuts and chickpeas. 🌾

Halloumi Aubergine 14

veggie 4 pcs

halloumi wrapped in aubergine, topped with pomegranate sauce and served with tahini. ✤🥛

Sambousek 14

4 pcs

our home-made pastry filled with spiced minced lamb, fresh herbs and chilli, served with a cool mint yogurt. 🌾🥛

Cheese Straws 13

veggie 4 pcs

reinvented lebanese classic, crispy filo pastry with a blend of mediterranean herbs & cheese, served with salsa. 🌾🥛✤

Seasonal Fatteh 13

veggie

a mouthwatering medley of roasted vegetables layered with garlicky-tahini yogurt, crispy pita, toasted coconut, and a drizzle of pomegranate molasses. [vegan available] 🥛✤🥜🌾

Allergens: 🌾gluten ✤sesame 🥛dairy 🥜nuts 🌼mustard 🥚egg

MAINS

Shawarma Chicken 25

marinated chicken in our blend of shawarma spices & garlic, served with turmeric veggie rice and pickles.

Taouk Chicken 27

[guests' favourite] marinated grilled chicken with our secret blend of lebanese spices, served with turmeric veggie rice.

Kafta Skewers 28

spiced minced lamb kafta on a seasoned pitta, served with turmeric veggie rice.

Lamb Meshwi 35

[guests' favourite] skewers of premium new zealand tenderloin fillet on a seasoned pitta, grilled to your preference, and served with turmeric veggie rice.

Mixed Grill 32

a curated selection of taouk chicken, kafta skewers and lamb meshwi, served with turmeric veggie rice.

King Prawns 32

butterflied king prawns, flame grilled & marinated in our lemon and herb sauce, served with gratin potatoes.

Wild Sea Bass 32

two wild-caught fillets, seared to perfection and finished with our signature herb infusion, served with gratin potatoes.

generous plates. designed to share, or enjoy as a main.

MEZZE PAIRINGS

curated for the table to complement every main

Fatoush 12

mixed leaf salad & seasonal veggies, with lebanese pomegranate dressing and crispy pita croutons.

Patata Harra 12

crispy Lebanese potato cubes, flambéed with house chilli salsa and a garlic-herb finish.

VEGGIE

did you know?

that the majority of our small plates are veggie/vegan, ask our staff to assist you with any dietary requirements.

Moussaka Aubergine 22

Choose your preference:

Vegetarian

Baked layers of roasted vegetables in a rich tomato sauce, finished with creamy béchamel and a melted cheese crust.

or

Vegan

Aubergine and seasonal vegetable stew, chickpeas and tomatoes, served with vermicelli rice.

SALADS

Taouk Chicken Salad 22

seasonal mixed leaf salad & micro herbs, with red peppers, taouk chicken and mustard vinaigrette dressing.

add halloumi cubes // 3

SIDES

lebanese roasted nuts	6
lebanese olives & pickles	6
fries	6
vermicelli rice	6
turmeric veggie rice	6
gratin potatoes	7

ZERO-COCKTAILS

Frozen Lemonade 8
blended with our home-made lemonade & fresh mint. make it fruity – add strawberries, mango passion or raspberries.

Three-berry Blast 8
shaken with raspberries, strawberries, cranberry juice and lemon.

Ginger Cooler 8
pineapple, ginger, passion fruit with lime, mint topped with ginger ale.

COCKTAILS

Pornstar Martini 13
vanilla absolut, passoa, passion fruit, orange, a dash of pineapple, served with a shot of prosecco.

Espresso Martini 13
vanilla absolut, frangelico, kahlua, shaken with a freshly brewed double espresso.

Pink Lychee Martini 13
season's special with premium Lanique for a hint of rose, shaken with kwai feh, vodka & lychee juice.

Aperol Spritz 12
aperol with prosecco and a slice of orange, topped with soda.

Margarita 13
a cocktail classic shaken with tequila, triple sec and our home-made sours mix.

Shaken Sours 13
home-made sours mix with the choice of amaretto, whisky or gin, topped with angostura.

Frozen Daquiri 14
premium white rum, frozen with our home-made lemonade. make it fruity – add strawberries, mango passion or raspberries.

Fruit Bellini 13
prosecco cocktail layered with [raspberry, strawberry or mango passion].

SOFT DRINKS

fresh lemonade 4
made in-house using a traditional recipe

lychee juice 4

apple juice 4

passion fruit juice 4

cranberry juice 4

pineapple juice 4

soft drinks & mixers 4

BEER

almaza Lebanese 5

heineken 0.0% 4

SPIRITS

add any mixer [3]

jameson whisky 10
black label | monkey shoulder | laphroaig 13

smirnoff vodka 10
grey goose 13

morgan's spiced | bacardi rum 10
havana 7 | kraken 13

gordon's gin 11
hendricks | tanqueray | gordons pink 12
tanqueray 10 13

jose cuervo tequila | don julio 11

arak 8
disaronno | baileys 10

courvoisier | hennessy | martell 13

DESSERTS

Crème Brûlée 8

delicious brûlée made with a hint of middle eastern spices, and caramelised brown sugar.

Mixed Baklawa 8

layered with a delicious blend of nuts and syrup, with a fluffy pastry, to share.

Baked Pistachio 8

simple and delicious, to share - baked aromatic pistachio in a crumbly pastry, served with whipped marshmallow.

Jude's Ice Cream

handpicked seasonal creations, made in small batches

Coffee Beans

Biscoff Cream

Vegan Honeycomb Vanilla

£4 per scoop

DESSERT MARTINIS

Hazelnut Espresso Cream 13

after-dinner martini, decadent fusion of fresh espresso, vanilla vodka, hazelnut coffee liqueur and baileys.

Lemon-Cherry Bakewell 13

vibrant, zesty martini; a bright blend of vanilla vodka, amaretto and cherries, balanced with our fresh sours mix.

HOT DRINKS

blendsmiths

Our specialty hot drinks, crafted for the curious.

Spiced Chai Latte	5
Golden Chai Latte	5
Beetroot & Ginger Chai	5
51% Cocoa Blend	5
House Chocolate	5

COFFEE

we offer plant based milk

espresso	3
americano	4
turkish coffee	4
cappucino	4
latte	4

TEA

fresh mint	5
camomille	4
english breakfast	4
earl grey	4
green tea	4
peppermint	4
ginger & lemon	4